

SFP6101TB3





Category

Product Family Power supply **Heat source** Cooking method

Cleaning system EAN code

60cm Single Ovens

Oven Electric Electric

Thermo-ventilated

Pyrolytic

8017709329334



Aesthetics

Linea **Aesthetics** Colour Black Design Flat Material Glass Clear1 Glass Type Serigraphy colour Grey Serigraphy type Symbols

Door Handle **Handle Colour** Logo

Control knobs Controls colour

Full glass Linea Black Silk screen Linea Black

Controls



Display name Display technology CompactScreen

LCD

Control setting No. of controls

Control knobs

Programs / Functions

No. of cooking functions

10

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Light power

opened

Light when door is

40 W

Yes

Traditional cooking functions Ciculaire Static Fan assisted 8 Turbo (circulaire + bottom + upper + ECO Large grill fan) Fan grill (large) Circulaire + bottom Base Pizza Other functions Defrost by time Proving Sabbath Cleaning functions Pyrolytic **Options** Time-setting options Delay start and automatic Other options Keep warm end cooking Showroom demo option Yes Minute minder Yes Yes Rapid pre-heating Timer 1 Controls Lock / Child Yes Safety **Technical Features** Minimum Temperature 30°C Cool Maximum temperature 280°C Removable door Yes Shelf positions 5 Full glass inner door Yes No. of lights 1 Removable inner door Yes Light type Total no. of door glasses 4 Halogen Soft Close hinges User-replaceable light Yes Yes

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Cooling system

Cooling duct

Tangential

Double



Lower heating element

1200 W

Yes

power

1800 W Grill element - power

Circular heating element 2000 W

- Power

Heating suspended

when door is opened

Door opening type Standard opening **Speed Reduction** Cooling System

Door Lock During

Pyrolisis

Usable cavity space

dimensions (HxWxD)

Temperature control

Cavity material

Electronic

Yes

Yes

Easy clean enamel

360x460x425 mm

Performance / Energy Label





Energy efficiency class

Net volume of the cavity 70 litres

Energy consumption per 1,09 kWh

cycle in conventional

mode

Energy consumption in

conventional mode

Energy consumption in 2,45 MJ

forced air convection

Energy consumption per 0,68 kWh

cycle in fan-forced

convection

Number of cavities 1 Energy efficiency index 81 %

Accessories Included

Chrome shelf

Extra deep enamelled

tray (40mm)

Electrical Connection

Voltage Current

220-240 V

Nominal power (W)

13 A

3000 W

3,92 MJ

1

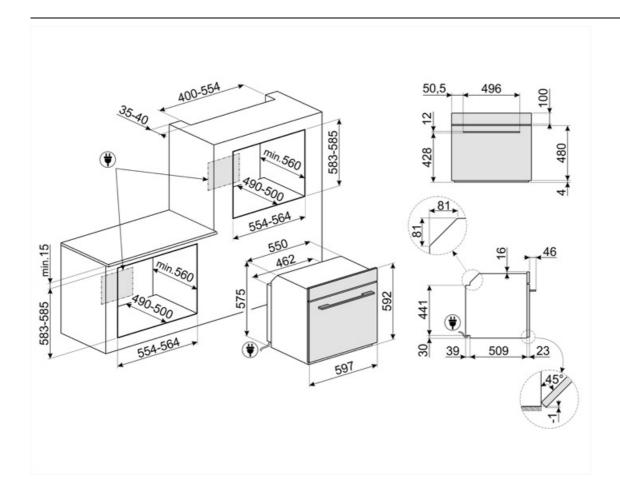
Frequency (Hz) Power supply cable

length

50/60 Hz 150 cm

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Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



GTP

Partially extractable telescopic quides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished

Pizza shovel with fold away handle

width: 315mm length: 325mm



BN640

Enamelled tray, 40mm deep



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



PR3845X

Antifingerprint stainless steel. Cover for furniture in column installation of more ovens



STONE2

PALPZ

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies,



flans or biscuits

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Symbols alossary

Symbols glossary			
8	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	A	A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.
	Air cooling system: to ensure a safe surface temperatures.	**	Defrost by time: with this function the time of thawing of foods are determined automatically.
COMPACT screen		4	Quadruple glazed: Number of glazed doors.
Œ	Electric		Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.
in c	Fresh Touch: Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.	&	Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.
	Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.		Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.
<u>®</u>	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.	®	Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.
ECO	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.	··	Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.
	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method	©	Pizza function: The simultaneous operation of three elements ensures an optimum cooking

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facility when used with the Smeg pizza stone.

of grilling various foods, chops, steaks, sausages

etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is

ideal for small quantities of food.





Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



The inner door glass: can be removed with a few quick movements for cleaning.



Keep warm: This function allows you to keep precooked foods warm.



Side lights: Two opposing side lights increase visibility inside the oven.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.



The oven cavity has 5 different cooking levels.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 °C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



The capacity indicates the amount of usable space in the oven cavity in litres.



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